

Spicy Asian Dipping Sauce

Warning: You may become addicted!

Ingredients for 1 cup Spicy Asian Dipping Sauce:

6 tbsp toasted sesame oil
3 tbsp rice vinegar
2-3 tbsp soy sauce
3 tbsp chopped ginger
3 tbsp chopped cilantro leaves and stems
1-2 tbsp minced garlic
1 green onion, chopped (about 2 tbsp)
1 tbsp chopped serrano or jalapeno pepper

Optional Ingredients:

Sriracha or chili oil to taste (about 1 tbsp)
honey (about 1 tbsp)

**Directions:**

1. Chop all ingredients.
2. Put all of the chopped ingredients in a mixing bowl.
3. Add all of the liquid ingredients.
4. Stir all of the ingredients together with a chopstick. Well, you don't *have* to use a chopstick... but I swear it makes it taste better.
5. Add Sriracha, chili oil or honey as desired and stir.
6. Allow flavors to meld before serving.

Store refrigerated for up to two weeks. Spice and flavors enhances with time.

Try using this in place of the Sriracha on [The Perfect Shrimp???](#)

Use as a dipping sauce for pot stickers, won tons or eggrolls.

Use as a dressing for slaw and dumplings or spoon over grilled meat or fish.

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